

252 fruit, which is a minor part of the diet. The only important raw food is ba-
 262 nanas, and these are frequently cooked or may be crushed into a paste which
 is eaten with casave.

372 Fire is made with flint and steel (Fig. 23). A few related tribes (notably
 171 the Makuchis) make fire, or did until recently, with a wooden drill whirled be-
 tween the palms of the hands. I did not meet any Kamarakoto who could do
 this, or who even knew that it was possible. Like machetes or steel arrow points,
 flint and steel are now so old in the tribe that they believe them to be entirely
 517 native. The "flint," kakon, is usually a piece of jasper (or jasperized sand-
 stone), which is abundant in this region, and the steel, kulū-kulū (literally
 "file"), is a small file. The tinder, wato-dapon, is a twist of cotton wrapped
 with string and carried in a piece of bamboo. Fire can be produced with this
 apparatus almost as quickly as with a phosphorus match. It is of use principal-
 ly when traveling, since the fire at a settlement seldom goes out altogether.
 Small sticks are used for fuel. The same word, apoi, is applied to fire and to
 firewood, while the more usual Carib word for "fire," wato, is applied only to
 the apparatus, flint, steel, and tinder, for making a fire.

252 Fires may simply be built on the ground without any hearth, especially
 354 for roasting. Fires for baking casave and similar purposes commonly are also
 on the surface of the ground surrounded by stones, usually three, of equal height
 to hold a pot or pultari. Fires for making stews are more often built in a simple
 but characteristic hearth, apoi piapo?. This is merely an excavation in the
 ground, the main fire-hole lenticular or canoe-shaped, with a recess on each
 side of the middle so that a round-bottomed pot sits here securely.

252 Cooking is usually done in the dwelling, where several fires may be kept
 going simultaneously, but in fair weather much of it is done in the work-shelter
 or outdoors near the dwelling and work-house.

262 Casave, the most important single food, is prepared in essentially the
 171 same way everywhere in South America so that the process need not be de-
 scribed in detail. The roots, kōse, are first scraped with a knife and then
 252 grated into a hollowed log, moru (Fig. 24). The grater, sama:ri, is not made
 4/2 by the Kamarakotos but traded from the pabanaton (Maquiritares and allied
 439 Indians). All the necessary materials are available to the Kamarakotos, but the
 manufacture is very tedious and they prefer not to bother with it. Koch-
 114 Grünberg has described and illustrated this manufacture among the Yekuanás,
 a Maquiritare tribe (1923, Vol. III, pp. 347-349 and Plate 61), and the com-
 plete agreement between the graters that he describes and illustrates and those
 used by the Kamarakotos confirms the statements as to their Maquiritare origin.
 In brief, the grater is a flat board on one side of which innumerable sharp stones
 or bits of steel (from knives, fish hooks, etc.) are set in holes and fixed with gum.

252 The grated mass is then placed in a press, called "sebacán" in Venezue-
 288 lan Spanish and tangōi in Kamarakoto (Fig. 25). This is a long cylindrical

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